

DOMAINE
Vincent Damppt
MILLY - CHABLIS
FRANCE



PETIT CHABLIS

GRAPE VARIETAL : 100% Chardonnay

THE PARCEL :

Our plot of Petit Chablis is located on a plateau above the town Chablis-Fyé. Western exposition and the vines average 5 years old. The vines are pruned Double Guyot and harvested by machine.

SOIL AND SUB-SOIL :

PORTLANDIAN type. The sub-soil contains compact, hard limestone and clay and contains no fossils. The soil is stony and light.

DENSITY : 5 500 vines/ha

VINIFICATION & MATURING:

After a slow pressing using pneumatic press, we perform a static settling with cold temperature for about 12 hours. Alcoholic fermentation takes place in stainless steel tanks thermo-regulated with selected yeasts and without any enzyme addition. The wine goes through malolactic fermentation. Aged on the lees in stainless steel vats for 6 months to keep the freshness. After a fining with beto-nite and fishglue and filtration Kieselguhr, Vincent cools the wines for a short period before bot-tling. Bottling after 6-8 months.

TASTING NOTES :

The Petit Chablis is very fresh in the mouth, with lovely fruits and a little bit tangy. Balanced and harmonious. The Petit Chablis is often a good introduction to the wines of Chablis.

FOOD PAIRING :

Easy to drink, this will go very well with sausages, snails or even Jambon persillé.

CELLAR : 2 to 3 years.

